



Brussels waffles

A fairground treat - a dollop of cream, fresh raspberries and the fruity blackcurrant crema garnish the fragrant Belgian waffles.

Zutaten

4 Portionen

70 g Baking oil classic
70 g Sugar
1 Pck. Vanilla sugar
2 Eggs
170 g Wheat flour
0.25 TL Baking powder
170 ml Milk
95 ml Mineral water
1 Priesse Byodo sea salt
200 g Raspberries
200 g Whipped cream
Byodo Crema with black currant

Zubereitung

Cream the butter, sugar and vanilla sugar until light and fluffy. Separate the eggs and stir the egg yolks into the sugar mixture. Mix the flour and baking powder. Gradually stir the milk and flour into the sugar mixture. Add the mineral water and stir in. Beat the egg whites with a pinch of salt until stiff and fold the beaten egg whites into the waffle batter. Stir again. Grease the waffle iron with baking oil

and bake small waffles. Meanwhile, pick the raspberries and whip the cream until stiff. Sweeten the cream with sugar to taste. Just before serving, top the waffles with cream and raspberries and garnish with the blackcurrant crema.

Vegan version:

The two eggs can be replaced with 100 ml applesauce and the milk with plant-based drink. To make the waffles fluffy even without beaten egg whites, increase the amount of baking powder to 3 teaspoons. It is best to stir in the mineral water just before baking and little by little - if the batter falls off the spoon with a slight tear, it is just right. The baking time is slightly longer than for the non-vegan waffles.